

# With Us You Will Get Safe Food

## We Follow These 12 Golden Rules

### Hygiene Rule Codes

- |          |   |   |
|----------|---|---|
| <b>1</b> | Keep premises clean, free from environmental contamination & pest activity.                                   |    |
| <b>2</b> | All raw materials shall conform to FSSAI standards & from FSSAI Licensed vendor.                              |    |
| <b>3</b> | Use potable water as an ingredients or wherever coming in contact with food.                                  |   |
| <b>4</b> | Raw/semi-processed/processed ingredients shall be received & stored separately/ at least separated with time. |   |
| <b>5</b> | Receiving & storing shall be done in clean and sanitized (where applicable) food grade containers.            |  |
| <b>6</b> | Process all food items at adequate temperature for appropriate time.  |  |

### Hygiene Rule Codes

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|--|--|-----------|
|  | Clean & sanitize (where applicable) all equipment/ tools as per set cycle/after each processing cycle. | <b>7</b>  |
|  | Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.              | <b>8</b>  |
|  | Use water proof bandage to cover cuts or burn wounds   | <b>9</b>  |
|  | Do not handle food when unwell   | <b>10</b> |
|  | Use clean and separate dusters to clean surfaces and wipe utensils                                     | <b>11</b> |
|  | Keep separate & covered dustbins for food waste  | <b>12</b> |

If any concern

Call toll free  
**1800 112 100**  
SMS or Whatsapp  
**9868686868**  
Always quote FSSAI Number for quick action

Give your Feedback  
to Company Name

(Company Name)  
(Contact Details)

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